



## Tropical Salsa Chicken



### **Salsa Chicken – 4 portions**

*10 minutes prep time*

*30 minutes cooking time*

Ingredients      8539 – Eismann Chicken Breast Fillets – defrosted – x4  
Orange Juice – 250ml  
Soy Sauce – 1 tbsp  
Thick Cut Orange Marmalade – 1 tbsp & 8 tsp

#### **Spicy Fruit Salsa**

5346 – Eismann Tropical Fruit Mix – defrosted – 200g  
Tomato Salsa – 100g  
Finger Pepper x1  
Sugar – 1 tsp

#### Preparation

In a shallow dish mix the orange juice, soy sauce and 1 tbsp orange marmalade. Add the chicken and turn to coat thoroughly. Place in the refrigerator for  $\frac{3}{4}$  of an hour. Turn the chicken over then leave for another  $\frac{3}{4}$  of an hour.

Pre-heat the grill to high.

Deseed and dice the finger pepper.

Mix the fruit, finger pepper, salsa and sugar in a bowl.

Once the chicken is marinated, grill the chicken for 8-10 minutes then turn and coat the top of each fillet with 2 tsp of marmalade and cook for a further 8-10 minutes.

Serve the chicken topped with the fruit salsa.